



Singular

With Singular we want to express the "singularities" of each harvest, doing so by pursuing the ideal proportion of each variety in the blend, which is based in wine from our older vineyards.

Our Quinta de Santa Teresa, singular as well for its geographic position, next to the border that separates the Vinho Verde and Douro regions, is the birthplace of the grapes with which we produce this wine.

Tasting notes

Delicate aromatic profile with hints of dried nuts, smoked notes and a vegetal element. On the palate we find a structured body complemented by good acidity in a fresh, mineral profile. Notes of stone fruits and white pepper. Persistent finish. It will age well in bottle.

Winemaking process

Grapes arrive to the winery in 24kgs boxes. They are hand-selected and destemmed, before going thru skin contact process and a gentle pneumatic press.

90% of the must ferments in stainless steel vats at low temperature, the other 10% fermenting in oak barrels. After fermentation the wine stays on its fine lees, with bâtonnage, for a long period. Stabilization and tender filtration take place. No animal derivate is used in the process,

making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and its terroir.

Bottled in August of 2022.

Climatic characteristics of the 2021 vintage

The winter of 2021 was rainy enough, mainly in February, to supply the hydric reserves until the unusual rains that occurred in June. During spring temperatures were mainly moderate with the exception of April, which was hotter than normal. Summer started having hot days in July, which intensified in August, accelerating the maturation of the grapes despite a short period of rainfall, the harvest having started on the 25th of August. Other rainfalls in September threatened a good progression of the harvest but fortunately did not have a major impact. The 2021 harvest originated wines particularly fresh and with a lower alcohol level than previous years.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Winemaker's Selection
Soil type Granitic
Altitude 100m - 320m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2021
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats and wooden barrels
Bottled August 2022
Organic certified wine

ANALYTICAL DATA

Dry extract 21,4 g/dm³
Alcohol 12,5% vol.
Total acidity 6,4 g/dm³
Volatile acidity 0,40g/dm³
PH 3,19
Free SO₂ at bottling 23 mg/dm³
Total SO₂ at bottling 56 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION